

B5 28. (Twice Amended) A method according to claim 22 wherein the water content of the natural flavouring agent in the coating is less than 75% by weight.

29. (Twice Amended) A method according to claim 22 wherein the water content of the natural flavouring agent in the coating is less than 20% by weight.

B6 33. (Once Amended) A method according to claim 22 wherein the natural flavouring agent in the coating is in a form where the particle size is from about 3  $\mu$ m to 2 mm.

41. (Twice Amended) A method according to claim 22 comprising adding one or more of the following ingredients to the chewing gum composition: at least one softener; a bulk sweetener; a high intensity sweetener; an emulsifier; an elastomer plasticizer; an elastomer; a mono-diglyceride; or a sucrose fatty acid ester.

B7 42. (Twice Amended) A method of coating a chewing gum comprising covering chewing gum pieces with a composition comprising cellular material from a plant.

43. (Once Amended) A method according to claim 42 wherein the cellular material from a plant is a flavouring agent and it comprises substantially intact cellular components.

#### REMARKS

Applicant amended several claims to improve their form and correct minor informalities. No new matter is introduced by the amendments, which are supported by the application, considered as a whole, e.g., see page 3.

Entry of the amendments and an indication of allowance of all claims are respectfully requested.

Respectfully submitted,

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**APPENDIX**

1. (Once Amended) A chewing gum comprising:
  - a) [an]a [insoluble]gum base material;
  - b) a water soluble portion;
  - c) a coating comprising a flavouring agent wherein at least 10% by weight of the flavouring agent is a natural vegetable flavouring agent comprising cellular material from a plant.
2. (Once Amended) A chewing gum according to claim 1 wherein at least 20% by weight [such as at least 30% by weight preferable at least 40%, more preferred at least 50%, still more preferred at least 60% by weight] of the flavouring agent in the coating is a natural vegetable flavouring agent comprising cellular material from a plant.
3. (Once Amended) A chewing gum according to claim 1 wherein at least 70% by weight [such as at least 80%, preferable at least 90%, more preferred at least 95% by weight] of the flavouring agent in the coating is a natural vegetable flavouring agent comprising cellular material from a plant.
4. (Once Amended) A chewing gum according to claim 1 wherein at least 95% by weight [such as at least 98%, preferable about 100% by weight] of the flavouring agent in the coating is a natural vegetable flavouring agent comprising cellular material from a plant.
5. (Twice Amended) A chewing gum according to claim 1 wherein the natural vegetable flavouring agent comprising cellular material from a plant in the coating [is selected from] comprises a fruit [and] or one or more herbs.
6. (Twice Amended) A chewing gum according to claim 1 wherein the natural vegetable flavouring agent in the coating [is the is selected from] includes coconut, grape fruit, orange, lime, lemon, mandarin, pineapple, strawberry, raspberry, mango, passion fruit, kiwi, apple, pear, peach,[,] apricot, cherry, grapes, banana, cranberry, blueberry, black [current] currant, red [current] currant, gooseberry, [and] lingon berries, thyme, basil, camille, valerian, fennel, parsley, camomile, tarragon, lavender, dill, cumin, bergamot, salvia, aloe vera balsam, spearmint, peppermint, eucalyptus [and] or mixtures thereof.
7. (Once Amended) A chewing gum according to claim 1 wherein the water content of the natural flavouring agent in the coating is less than 75% by weight [, such as

less than 60%, preferable less than 40%, more preferred less than 30%, such as less than 25%].

8. (Once Amended) A chewing gum according to claim 1 wherein the water content of the natural flavouring agent in the coating is less than 20% by weight [, such as less than 15%, more preferred less than 10% such as between 1.5-7%, more preferred between 2-6%].

10. (Twice Amended) A chewing gum according to claim 1 wherein the natural flavouring agent in the coating is in the form of a powder, slices or pieces [of] or combinations thereof.

11. (Once Amended) A chewing gum according to claim 10 wherein the natural flavouring agent in the coating [is in a form where] has the particle size [is] of less than 3 mm [, such as less than 2mm, more preferred less than 1 mm, calculated as] determined on the longest dimension of the particle.

12. (Once Amended) A chewing gum according to claim 11 wherein the natural flavouring agent in the coating [is in a form where] has the particle size [is from] of about 3µm to 2mm[, such as from 4 µm to 1 mm].

14. (Once Amended) A chewing gum according to claim 13 wherein said seeds are from a fruit [selected from the group consisting of] including strawberry, blackberry [and] or raspberry.

16. (Twice Amended) A chewing gum according to claim 1 wherein the natural flavouring agent is used in the coating of the chewing gum and in [the] a chewing gum core.

17. (Once Amended) A chewing gum according to claim 16 wherein the natural flavouring agent in the coating of the chewing gum and in the chewing gum [formulation] provides a natural colour to the chewing gum core.

22. (Once Amended) A method for preparing a chewing gum composition comprising providing a mixture of:

- a) [an insoluble] a gum base material; and
- b) a water soluble portion[; c]

forming chewing gum pieces and [d)] coating the chewing gum pieces with a coating comprising a flavouring agent wherein at least 10% by weight of the flavouring agent is a natural vegetable flavouring agent comprising cellular material from a plant.

23. (Once Amended) A method according to claim 22 wherein at least 20%[10%] by weight [,such as at least 20%, preferable at least 30%, more preferred at least 40% by weight, such as about 50%] of the flavouring agent in the coating is a natural vegetable flavouring agent comprising cellular material from a plant.

24. (Once Amended) A method according to claim 22 wherein at least [60%]30% by weight [, such as at least 70%, preferable at least 80%, more preferred at least 90% by weight] of the flavouring agent in the coating is a natural vegetable flavouring agent comprising cellular material from a plant.

25. (Once Amended) A method according to claim 22 wherein at least [95%]40% by weight [,preferable at least 98%, such as about 100% by weight] of the flavouring agent in the coating is a natural vegetable flavouring agent comprising cellular material from a plant.

26. (Twice Amended) A method according to claim 22 wherein the natural vegetable flavouring agent in the coating [is selected from] comprises one or more fruits [and] or one or more herbs.

27. (Twice Amended) A method according to claim 22 wherein the natural vegetable flavouring agent in the coating [is the is selected from] includes coconut, grape fruit, orange, lime, lemon, mandarin, pineapple, strawberry, raspberry, mango, passion fruit, kiwi, apple, pear, peach, apricot, cherry, grapes, banana, cranberry, blueberry, black [current] currant, red [current] currant, gooseberry, lingon berries, thyme, basil, camille, valerian, fennel, parsley, camomile, tarragon, lavender, dill, cumin, bargamot, salvia, aloe vera balsam, spearmint, peppermint, eucalyptus [and] or mixtures thereof.

28. (Twice Amended) A method according to claim 22 wherein the water content of the natural flavouring agent in the coating is less than 75% by weight [such as less than 60%, preferable less than 40%, more preferred less than 30%, such as less than 25%].

29. (Twice Amended) A method according to claim 22 wherein the water content of the natural flavouring agent in the coating is less than 20% by weight[, such as less than 15%, more preferred less than 10% such as between 1.5-7%, more preferred between 2-6%].

33. (Twice Amended) A method according to claim 22 wherein the natural flavouring agent in the coating is in a form where the particle size is from about 3  $\mu\text{m}$  to 2 mm [, such as from 4  $\mu\text{m}$  to 1 mm].

41. (Twice Amended) A method according to claim 22 comprising adding one or more of the following ingredients to the chewing gum [formulation] composition: at least one softener; a bulk sweetener; a high intensity sweetener; an emulsifier; an elastomer plasticizer; an elastomer; a mono-diglyceride; or a sucrose fatty acid ester.

42. (Twice Amended) [Use of a natural vegetable component] A method of coating a chewing gum comprising covering chewing gum pieces with a composition comprising cellular material from a plant [as a flavouring agent in the coating of a chewing gum as described in claim 1].

43. (Once Amended) A method according to claim 42 wherein the cellular material from a plant is a flavouring agent and it comprises substantially intact cellular components.